



SHIRAZ'S RECIPES FOR **NOVEMBER**

PRODUCT SPOTLIGHT

This month's featured product is our Holiday Box!! A favorite for years now, we fill the case with 12 wines that are perfect for Thanksgiving or any gathering. The box includes reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your holiday dinners and parties and any of the wines will work perfectly. We've put a huge discount on the box as well. They are first-come, first serve. No substitutions and cash or check only—more than 30% off! Only \$200 per box, tax included.

And this year, we're also discounting add-ons on select featured wines when you get the box!

"for every holiday moment... or meltdown"

Available starting November 5

NOVEMBER CHEESE CLUB VERMONT CREAMERY, VERMONT

Bijou

A hand-shaped little button with a wrinkled, soft rind and a dense, buttery center. It gets more complex and sharp with time. Great in a wedge on a plate or salad or toast it on a baguette slice for a classic French salad accompaniment.

\$10.99

Strawberry Spritz

Inspired by the delicate loveliness of strawberries and champagne, the mild cheese has chunks of strawberries inside. In a time when we can't get them, this is a great way to add strawberries to salads, cheese boards, or breakfast toast!

Oh... and it's great with bubbly wine too.

\$4.99

Honey Truffle

The creamery's motto, "it just tastes better" certainly fits with this new cheese! Creamy spreadable goat cheese sweetened with raw honey is flecked with black Italian truffles for a savory and smooth combo. It is great crumbled on things but I think it makes a cheese board a little more special too.

\$4.99

AND SOME SPECIAL SOFT CHEESES

Antonio Mozzarella Factory, New Jersey

Mozzarella

A family from Calabria, Italy took roots in the US and only makes their favorite Mozzarella... the results speak for themselves. Raw cow's milk from local dairies delivers on soft, silky, milky perfection. And it's amazing with winter squash, kale, and everything for the fall!

\$4.99

Bharatma Paneer, Wisconsin

This company makes nothing but ghee butter and fresh paneer... and were voted world champion! Paneer is special because it tastes like ricotta without all the moisture - so it does not melt in a pan. So it easily fries or sautees with vegetables, etc to make great dishes or to serve alone as a snack.

\$7.99

This month, cheese club will receive all 5 featured cheeses, plus Fat Toad Farms vanilla bean caramel AND Terrapin Ridge champagne garlic honey mustard and Effie's rye biscuits. That's \$55 worth of food!

This month's featured food item is Double Take Verde Good Salsa. A flavorful, mild to medium mix of green chiles and tomatillos, it's a great way to add a little kick to your food. It is great with chips, and is my favorite thing to put on a leftover turkey sandwich. Top grilled steak; make tacos; serve with grilled winter squash; or try one of our recipes below. Double Take Salsa is only \$7.99 a jar, and is automatically included in this month's wine club.

SALSA POACHED EGGS OVER GRITS

3 cups water
1/2 cup stone ground grits
1/4 tsp salt
2 Tbsp butter
1 jar Double Take Verde Good Salsa
4 eggs
optional: shaved onions and shredded cheese

Heat water on medium high until at a high simmer. Add grits and salt, lower heat to medium low, and stir often, for 20 minutes. Meanwhile, heat salsa in a pan over medium high. Make 4 indentations with a spoon and crack eggs into the wells. Turn the heat to low, cover, and poach for 10 minutes. Serve grits topped with optional cheese and onions, then salsa and an egg on each plate.

TOMATILLO SALMON

4 Tbsp Butter
1 Shallot, chopped fine
1/2 c Double Take Verde Good Salsa
1/4 c heavy cream or Qimiq
1/2 c dry white wine
1 pound Salmon, Char, or Steelhead
2 Tbsp smoked paprika

In a sauté pan melt half the butter and cook the shallots until soft, about 4 minutes. Add the wine and bring the mixture to a simmer. Let all liquid cook away. Add the salsa and cream. Cook until slightly thickened and then season to taste. Keep warm in pan. Season fish and cover with paprika and let rest 5 minutes. Heat a skillet on medium high. Heat remaining butter and sear fish 3 minutes on each side. Pour sauce over fish and serve.

EASY GREEN ENCHILADAS

2 Tablespoons olive oil
2 squash, any type, peeled and cut into 1 inch cubes
1 shallot or 1/4 onion, diced
4 cups spinach
1 1/2 cup shredded cheese
2 cups Double Take Verde Good Salsa
1 cup plain greek yogurt
1/2 cup water
10 8 inch tortillas

Heat oil in a saucepan and sauté squash and onion for 5 minutes until softened. Add spinach and heat just long enough to wilt. Turn off heat, add half the cheese, and stir to combine. Mix yogurt, salsa, and water in a bowl. Put half the sauce in the bottom of a casserole dish. One by one, spoon 1/10 of the veggie mixture into the tortillas, roll them, and put them seam side down snugly into the dish. Pour the remaining half of the sauce over the enchiladas and top with the other half of the cheese. Bake for 20-30 minutes at 350 F.



675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR NOVEMBER

Vetriccie Bianco Gentile 2020 **Ile de Beaute, Corsica, France**

Yes, Bianco Gentile is a grape! It's almost extinct, and only grown in Corsica. A brilliant yellow color, it has herbal and yellow plum notes on the nose. Flavors of eucalyptus, lemon myrtle, green apple, and aloe richness balance out the blood orange peel and lemon. Put it with pork and apples, garlic shrimp, octopus, and hummus and cheese with crudite!

\$14.99

Cases de Pene Penya Rouge 2018 **Cotes Catalanes, France**

65% Grenache, 20% Carignan, 10% Mourvedre, 5% Syrah
So far south it was a part of Spain until the 1600s, with depth from Rousillon but none of the grit. Incredibly smooth, black, and inky, rich and even with blackberries, blueberries, cassis, & notes of olives, smoky bacon, and violets. Perfect with grilled crusted tuna or lamb lollipops, and try with eggplant, winter squash, everyday pasta, or smoked duck with olive tapenade.

\$14.99

Clot d'encis Grenache 2019 **Terra Alta, Spain**

A bold, intense red with lots of acidic and tannic grip. Gritty minerality and rustic berry pepper compote have a true punch of flavor. Gravelly, with hibiscus, strawberry, and currant flavors to it. The finish grabs your attention with enough tannin to coat and lay in wait for food. Put it with either something with a spritz of citrus to balance the tannin or something with a lot of fat for this to cut through.

\$12.99



This Month's Feature:

LaVecchia Posta Langua 2016 **Colli Tortonesi, Piemonte, Italy**

95% Barbera, 5% Croatina
A dark, smoky nose full of sasparrilla, black cherry cola, and cigar. The mouthfeel is rich with raisiny plummy blackberry, cassis, and briary earth. Mushrooms and dark fruit ends with plums and liquid cherry with black pepper. The juicy dark notes and slightly earthy backbone are the perfect pairing for every single type of pasta ever or duck, hens, other game.

\$28.99

Wine Club deal of the month = \$18.99!

UPCOMING EVENTS



SATURDAY, NOVEMBER 5

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

SUNDAY, NOVEMBER 13

WINTER WHITES TASTING
Try well over \$400 worth of whites, from Furmint to Riesling to Gruner Veltliner and more. 12 super limited wines for the everyday or special occasion. We'll also have a cheese and charcuterie platter to snack on as you taste.
1:00, 2:30, and 4:00 seatings
1:00 open only to wine club members
\$40 per person
RSVPs necessary; seats while available

Rosé of the month



Chateau Trians Coteaux Varois 2020 **Provence, France**

70% Grenache, 20% Syrah, 10% Cinsault
A lovely orangey salmon color - super herbaceous and slightly floral, with notes of sea salt and orange peel also. It has quite a lift from the acidity, with orange blossoms, lime, kumquat, and underripe apricot. The finish has notes of olive brine and ocean air. It is amazing with goat cheese with blueberries, with savory crackers, and with smoked fish.

\$15.99

Rose Club deal = \$10.99!

Wine Club Cru Level RED!



Taron Cepas Centenarias 2016 **Rioja, Spain**

100% Tempranillo
This single vineyard, planted in 1915, makes only 3,000 bottles a year. Dark and beautiful, loaded with blackberry and spice, it's richly layered and integrated with fine tannins. Elegant, dark, and silky, it coats the palate with silky balsamic, cherry, cocoa, and mineral flavors. The finish is super long, with hints of cedar, plums, and toasty oak.

\$34.99

Wine Club Cru Level WHITE!



Franklin Tate Alexander's Vineyard Chardonnay 2017 **Margaret River, Western Australia**

A juicy mouthful of rich wine. It started with heavy cream, but the time in bottle has taken away the buttery weight and left only the viscous pretty smooth texture. Puligny Montrachet styled, it is full but clean with a little char and spice at the finish. Try it with Thanksgiving dinner!

\$29.99

Cru White deal = \$24.99!

Wine Club is the best deal in town!

This month, our wine club gets \$51 worth of wine and food for only \$50! PLUS, wine club saves \$10 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales

SATURDAY, DECEMBER 3

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

HOLIDAY HOURS

DURING THE WEEKS OF THANKSGIVING & CHRISTMAS 2022:

Open 11-7 Mon - Wed - Closed Thurs - Sat Thanksgiving week
Open 11-7 Mon - Fri - Closed Sat Christmas week

TELL YOUR FRIENDS!

WE'RE DOING BLACK FRI, SMALL BUSINESS SAT AND CYBER MONDAY ON OUR E-COMMERCE SITE, WWW.SHIRAZATHOME.COM
SPECIAL CODES FOR LOCALS FOR PICKUP.